

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1 Claim 1 (currently amended): An acidic emulsified
2 mayonnaise-like food comprising an esterified compound
3 composed of a potato starch or a hydrolysate thereof and an
4 alkenylsuccinic acid, an esterified compound composed of
5 waxy cornstarch or a hydrolysate thereof and
6 alkenylsuccinic acid, and a thickening polysaccharide,
7 wherein the content of protein is less than 0.5% by mass.

1 Claim 2 (original): The acidic emulsified mayonnaise-like
2 food according to claim 1, further comprising an edible fat
3 and oil, edible vinegar, salt and seasoning.

1 Claim 3 (previously presented): The acidic emulsified
2 mayonnaise-like food according to claim 1, wherein the
3 content of the esterified compound is 0.1 to 5.0% by mass
4 of the total mass of the acidic emulsified mayonnaise-like
5 food.

1 Claim 4 (previously presented): The acidic emulsified
2 mayonnaise-like food according to claim 1, wherein the
3 content of the thickening polysaccharide is 0.01 to 2.5% by

4
5 mass of total mass of the acidic emulsified mayonnaise-like
6 food.

1 Claim 5 (previously presented): The acidic emulsified
2 mayonnaise-like food according to claim 1, wherein the mass
3 ratio of the esterified compound to the thickening
4 polysaccharide is from 2:1 to 10:1.

1 Claim 6 (previously presented): The acidic emulsified
2 mayonnaise-like food according to claim 1, wherein the
3 esterified compound is an esterified compound composed of
4 potato starch or a hydrolysate thereof and an
5 alkenylsuccinic acid and has a degree of substitution of
6 ester groups from 0.005 to 0.020.

1 Claim 7 (previously presented): The acidic emulsified
2 mayonnaise-like food according to claim 1, wherein the
3 esterified compound consists of an esterified compound
4 composed of potato starch or a hydrolysate thereof and an
5 alkenylsuccinic acid, and an esterified compound composed
6 of waxy cornstarch or a hydrolysate thereof and
7 alkenylsuccinic acid, and has a degree of substitution of
8 ester groups from 0.005 to 0.020.

1 Claim 8 (previously presented): The acidic emulsified
2 mayonnaise-like food according to claim 1, wherein the
3 alkenylsuccinic acid is octenylsuccinic acid.

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1 Claim 9 (previously presented): The acidic emulsified
2 mayonnaise-like food according to claim 1, wherein the
3 thickening polysaccharide is xanthan gum.

Claim 10 (canceled).